

# Reindeer Cupcakes

## Ingredients

115g unsalted butter, softened

115g golden caster sugar

115g self-raising flour

2 medium free-range eggs

1 tsp vanilla extract



## To decorate

About 200g readymade chocolate icing (we used Cadbury)

12 Jaffa cakes

36 chocolate buttons

6 strawberry laces

12 mini white marshmallows

Packet of mini pretzels

## Method

Heat the oven to 180°C/160°C fan/gas 4. Line the bun/muffin tin with paper cases.

Put all the ingredients for the cupcakes in a mixing bowl, then beat with an electric mixer until combined.

Divide the mixture among the paper cases, then bake in the middle of the oven for 12-15 minutes or until golden and springy to the touch.

Transfer the cakes to a wire rack to cool.

Once cool, thickly ice the tops of the cupcakes with the chocolate icing, then stick a Jaffa cake, chocolate-side down, on top of each cake.

Using more icing, stick on 3 chocolate buttons for the eyes and nose.

Twist a piece of strawberry lace and secure onto the button nose with more icing.

Snip the marshmallows in half and secure in the middle of the button eyes in the same way, then make a dot in the middle of each marshmallow with a little more frosting to create the pupil in the eye.

Finally, attach 2 mini pretzels to make antlers.

<https://www.deliciousmagazine.co.uk/recipes/reindeer-cupcakes/>